

Christmas Week Menu Planner



Here's a nutritious yet simple menu for the week of Christmas. It's designed to save you time, stretch ingredients and help make use of Christmas leftovers.

December 18th

- **Lunch**

- Tomato soup
- Grilled cheese sandwiches

- **Dinner**

- Slow cooker beef and mushroom stew. [Get the recipe here](#) and substitute baby carrots to save prep time.
- Cheese garlic biscuits. These are [made using a biscuit mix](#) to save you time.
- Baked potatoes

A recipe card for "Slow Cooker Beef and Mushroom Stew". It features a photo of the stew in a slow cooker, a star rating of 4.5, and a "READY IN 10+ hrs" badge. A quote from Campbell's Kitchen says: "It takes just 20 minutes to put this dish together - then you can enjoy your day, as the slow cooker does the work for you. You'll come home to a tender and savory beef and mushroom stew." There is also a "Next Recipe" button for "Slow Cooker Simple Beef Bourguignonne".

December 19th

- **Lunch**

- English muffin pizzas. [Use the recipe here](#), but you can use whatever ingredients you have on hand for your toppings.
- Green salad. Use bagged and washed salad mix to save time

Dinner ○ Chicken breasts with lime sauce. [Here's a simple recipe](#) and you can even use bottled lime juice if you don't have fresh lime on hand.

- Rice
- Vegetable medley
- Brown and serve rolls

December 20th Lunch

- Bacon, Lettuce and Tomato (BLT) sandwiches. They're easy to make and you can pre-cook the bacon and chop up the lettuce and tomato ahead of time. Then, let everyone assemble their own sandwiches.
- Baby carrots with ranch dressing

• Dinner

- Ham. A cooked ham is such a simple thing to make. You can heat it up as is or mix some honey and Dijon mustard to make a delicious glaze.
- Roasted turkey breast. Just use a breast, if you don't have a big crowd.
- Mashed potatoes, gravy and cranberry sauce
- Stuffing...you can make it from scratch, but don't stress yourself out too much. The boxed kind is usually a crowd pleaser.
- Broccoli cheese casserole. [Here's an absolutely delicious one.](#)
- Ask your guests to bring a vegetable dish or check out this site for [vegetable dish ideas.](#)



Dessert Ideas: You can purchase delicious premade desserts from the bakery to save time, or if you're ambitious, try these ones.

- [Apricot fruitcake](#)
- [Old fashioned apple pie](#)

December 21st

• Lunch

- Use your leftover ham to make grilled ham and cheese sandwiches
- French fries

• Dinner

- For a change from regular turkey soup, try this [Southwestern turkey soup](#) recipe.
- Using your leftover mashed potatoes, make pan-fried potato cakes.



The image shows a screenshot of a recipe card for "Southwestern Turkey Soup". On the left is a photograph of the soup in a bowl, topped with cilantro and a dollop of white sauce. To the right of the photo, the title "Southwestern Turkey Soup" is displayed above a 4.5-star rating and a link to "Read Reviews (199)". A "READY IN 45 mins" badge is in the top right corner. Below the title is a testimonial from Doug Matthews, a "PRO" user, who says: "An interesting solution to the leftover Thanksgiving turkey dilemma. My 2 1/2 year old daughter helped me make it this year. I like to serve it with warm corn bread." To the right of the testimonial is a "Next Recipe" section for "Turkey Tortilla Soup" with a 4.5-star rating and a "GO" button.

December 22nd

• Lunch

- Turkey club tortilla roll-ups. [Here are some guidelines](#) to put yours together.
- Cut fresh fruit

- **Dinner**

- Don't let that ham go to waste, [try this ham casserole](#).
- Corn muffins are simple to make [with this recipe](#).



The image is a screenshot of a recipe card for "Best Ever Corn Muffins". On the left, there is a photo of a stack of golden-brown corn muffins on a light blue plate. Above the photo is a camera icon and the text "11 Photos". To the right of the photo, the title "Best Ever Corn Muffins" is displayed in bold. Below the title are five orange stars and the text "Read Reviews (215)". In the top right corner, a box says "READY IN 38 mins". Below the title, there is a quote: "This recipe was handed down to me from my mother. It's easy to make and the ingredients are probably already in your kitchen. Enjoy!" followed by the name "CHAROLETEKD". In the bottom right corner, there is a "Next Recipe" section with a small image of the muffins, an orange arrow pointing right with the word "GO", and the text "Krissey's Best Ever Corn Muffins" with five orange stars below it.

December 23rd

- **Lunch**

- Ham and Bean Soup. Here's a [nice hearty recipe](#).
- Biscuits, using your biscuit mix.

- **Dinner**

- Turkey tetrazzini. This [highly-rated recipe](#) uses egg noodles, for a delicious light texture.
- Salad
- Brown and serve rolls



19 Photos

Basic Ham and Bean Soup

★★★★★ [Read Reviews \(518\)](#)

[Pin it](#)

"Hearty ham and bean soup. Easy to make and a great way to use a leftover ham bone. This soup also has lots of mixed vegetables." — J. A. McConville

READY IN
3 hr

[Next Recipe](#)

[Basic Bean Soup](#)
★★★★★

[See how to make this recipe!](#)

December 24th (Christmas Eve)

- **Lunch**
 - Turkey salad sandwiches. Use [recipe for turkey salad](#).
 - Oven baked sweet potato fries. [Here's a good recipe](#).

- **Dinner**
 - Tacos. Give yourself a break and use a taco kit that includes shells, taco seasonings and taco sauce.
 - Don't forget the shredded lettuce, tomatoes, cheese and sour cream.
 - For something a little extra, [try this recipe for refried beans](#).

Oven Baked Sweet Potato Fries

Posted by Elise on October 28, 2010
 Filed under [Gluten-Free](#), [Side Dish](#), [Snack](#), [Vegetables](#), [Vegetarian](#)

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